

THREE COURSE MENU

\$89 PP

starters to share

italian flat bread, woodfire grilled eggplant dip *

marinated olives

burrata, charred peaches, vincotto

sesame seared yellowfin tuna, coconut, kaffir lime and tamarind dressing

merguez lamb sausage, north african spiced pepper chutney

main course

wood fire grilled leeks, asparagus, hazelnut cream v

ricotta dumplings, crab, tomato, calabrian chilli *

market fish

spatchcock, blackened tomato salsa, harissa sauce

250g sirloin, black garlic butter, herbs, cress

market leaves, vine tomatoes, wood roasted leek vinaigrette, salted ricotta, grains

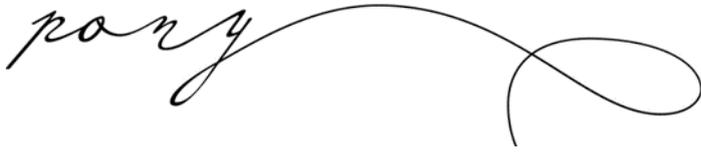
fries

dessert course

silken chocolate cake, black sesame, whipped cream, hazelnuts

wood roasted macadamia and salted caramel tart, crème fraiche ice cream *

* Contains gluten. Gluten free (GF) dishes have been created using GF ingredients but we can't guarantee they have been made in a 100% GF environment. Some food items prepared may contain nuts or trace amount of nuts, alert your waiter with any concerns.
Menus are subject to change without notice due to product availability. Split bills welcome with up to 2 payments. Credit card surcharge including Amex of 1% Diners 2.55%. A surcharge of 10% applies on Sundays, public holidays and for groups of 8 or more guests.



PREMIUM THREE COURSE MENU

\$99 PP

starters to share

italian flat bread, woodfire grilled eggplant dip *

marinated olives

sydney rock oysters, eschallot vinegar

burrata, charred peaches, vincotto

sesame seared yellowfin tuna, coconut, kaffir lime and tamarind dressing

merguez lamb sausage, north african spiced pepper chutney

main course

charred zucchini, roasted tomato sauce, binnoire feta, toasted grains

ricotta dumplings, crab, tomato, calabrian chilli *

market fish

spatchcock, blackened tomato salsa, harissa sauce

lamb rump, whipped goats curd, beets, olive crumb

250g sirloin, black garlic butter, herbs, cress

market leaves, vine tomatoes, wood roasted leek vinaigrette, salted ricotta, grains

wood roasted pumpkin, charred corn, jalapenos, manchego

fries

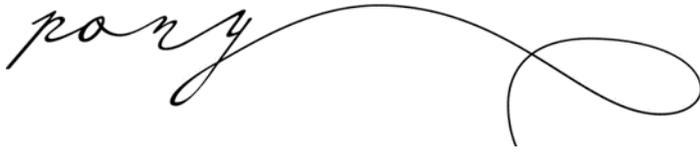
dessert course

silken chocolate cake, black sesame, whipped cream, hazelnuts

wood roasted macadamia and salted caramel tart, crème fraiche ice cream *

selection of cheese, quince paste and lavosh *

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TOMAHAWK AND LOBSTERS MENU

\$165 PP

starters to share

italian flat bread, woodfire grilled eggplant dip *

burrata, charred peaches, vincotto

sesame seared yellowfin tuna, coconut, kaffir lime and tamarind dressing

merguez lamb sausage, north African spiced pepper chutney

main course to share

wood fire grilled lobster, house condiments

wood fire grilled tomahawk, ranger's valley black onyx, bms 3+, condiments

market leaves, vine tomatoes, wood roasted leek vinaigrette, salted ricotta, grains

fries

dessert course

wood fire grilled pineapple, rum caramel, coconut sorbet (v)

silken chocolate cake, black sesame, whipped cream, hazelnuts

wood roasted macadamia and salted caramel tart, crème fraîche ice cream *

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